DINNER MENU

APPETIZERS

SEARED AHI TUNA* | $22

complemented by a spirited sauce with hints of mustard & beer
130 cal

BARBECUED SHRIMP | $24

large shrimp, white wine, butter, garlic & spice reduction
400 cal

MUSHROOMS STUFFED WITH CRABMEAT | $21

crabmeat, seasonings, romano cheese
460 cal

SPICY SHRIMP | $25

lightly fried large shrimp, spicy cream sauce, tangy cucumber salad
350 cal

CHILLED SEAFOOD TOWER* | $90 / $175

maine lobster, jumbo shrimp, colossal lump crabmeat & market fresh chilled seafood small (serves 2) or large (serves 4)
690 cal / 1380 cal

SIZZLING CRAB CAKES | $29

two jumbo lump crab cakes, sizzling lemon butter
320 cal

CALAMARI | $25

lightly fried, sweet & spicy asian chili sauce
990 cal

VEAL OSSO BUCO RAVIOLI | $22

saffron-infused pasta, sauteed baby spinach, white wine demi-glace
460 cal

SHRIMP COCKTAIL / SHRIMP REMOULADE | $23

chilled jumbo shrimp, choice of creole remoulade sauce or new orleans-style cocktail sauce
190 cal / 350 cal

SALADS & SOUPS

ALL OF OUR DRESSINGS ARE MADE FRESH, USING OUR EXCLUSIVE RECIPES. CHOOSE FROM: BLUE CHEESE (260 cal), VINAIGRETTE (350 cal),

RANCH (310 cal), LEMON BASIL (260 cal), THOUSAND ISLAND (170 cal), REMOULADE (290 cal)

CAESAR SALAD* | $14

fresh romaine hearts, romano cheese, creamy caesar dressing, shaved parmesan, fresh ground black pepper
500 cal

LETTUCE WEDGE | $15

(calorie count does not include dressing)
crisp iceberg, field greens, bacon, blue cheese, choice of dressing
220 cal

HARVEST SALAD | $14

mixed greens, roasted corn, dried cherries, bacon, tomatoes, white balsamic vinaigrette, goat cheese, cajun pecans, crispy onions
360 cal

RUTH'S CHOP SALAD | $15

our original … julienne iceberg lettuce, baby spinach, radicchio, red onions, mushrooms, green olives, bacon, eggs, hearts of palm, croutons, blue cheese, lemon basil dressing, crispy onions
470 cal

HOUSE SALAD | $13

(calorie count does not include dressing)
iceberg, baby arugula, baby lettuces, grape tomatoes, garlic croutons, red onions
50 cal

LOUISIANA SEAFOOD GUMBO | $14

a new orleans classic
200 cal

SIGNATURE STEAKS & CHOPS

ABOUT YOUR STEAK: Ruth's Chris specializes in the finest custom-aged Midwestern beef. Our chefs prepare your steak in a 1800° oven, searing in the natural flavor. Then it's served to you on a sizzling 500° plate, so that it stays hot and delicious from first bite to last. Our steaks are served sizzling in butter – specify extra butter or none.

NEW YORK STRIP* | $61

USDA Prime, full bodied 16 oz cut, slightly firmer than a ribeye
1390 cal

T-BONE* | $72

full-flavored 24 oz USDA Prime cut
1220 cal

LAMB CHOPS* | $64

three extra thick chops, fresh mint
860 cal

RIBEYE* | $71

USDA Prime 16 oz cut, well marbled for peak flavor, deliciously juicy
1370 cal

PORK CHOP* | $42

center cut chop, fine-grained, flavorful & served sizzling, sliced cinnamon apples
820 cal

FILET* | $62

tender corn-fed midwestern beef, 11 oz cut
500 cal

PETITE FILET* | $54

COWBOY RIBEYE* | $80

equally tender 8 oz filet
340 cal

bone-in 26 oz USDA Prime cut
1690 cal

TOURNEDOS AND SHRIMP* | $59

two 4 oz filet medallions, cajun-dusted large shrimp
470 cal

SPECIALTY CUTS

PORTERHOUSE* | $124

40 oz USDA Prime cut combining the rich flavor of a strip & the tenderness of a filet
2260 cal

BONE-IN FILET* | $89

USDA Prime bone-in 16 oz cut with ultimate tenderness
470 cal

TOMAHAWK RIBEYE* | $156

USDA Prime, bone-in 40 oz ribeye, well-marbled for peak flavor
3160 cal

ENTREE COMPLEMENTS

SHRIMP | $18

six large shrimp, added to any entree
100 cal

LOBSTER TAIL | $24

broiled, added to any entree
50 cal

OSCAR | $22

lump crabmeat, asparagus & bearnaise sauce, added to any entree
400 cal

BOURBON STREET | $24

signature white wine and garlic-butter barbecued shrimp, added to any entree
400 cal

BLUE CHEESE CRUST | $6

add blue cheese, roasted garlic and a touch of bread crumbs to any steak
200 cal

BEARNAISE SAUCE | $6

280 cal

HOLLANDAISE SAUCE | $6

290 cal

SEAFOOD & SPECIALTY ENTREES

STUFFED CHICKEN BREAST | $42

oven roasted double chicken breast, garlic herb cheese, lemon butter
720 cal

GARLIC CRUSTED SEA BASS | $48

chilean sea bass, panko-garlic crust, lemon butter, baby spinach
920 cal

VEGETABLE PLATE | $39

choose three of your favorite potato or vegetable sides to build your entree
340-2460 cal

SALMON FILLET | $39

broiled with lemon, butter & parsley
380 cal

BARBECUED SHRIMP ENTREE | $39

large shrimp, white wine, garlic butter & spices; served over mashed potatoes
1380 cal

POTATOES & SIGNATURE SIDES

AU GRATIN | $14

idaho potatoes, three cheese sauce
560 cal

BAKED | $13

one pounder with butter, sour cream, chives, bacon
800 cal

GARLIC MASHED POTATOES | $14

hints of roasted garlic
440 cal

JULIENNE FRIES | $12

classic cut french fries $12
740 cal

SWEET POTATO CASSEROLE | $15

with a pecan crust
770 cal

LYONNAISE POTATOES | $14

caramelized onions, fresh thyme, garlic butter
870 cal

LOBSTER MAC & CHEESE | $28

our signature side, accented with tender, succulent lobster meat
930 cal

VEGETABLES

CREAMED SPINACH | $14

a ruth's classic
440 cal

ROASTED BRUSSELS SPROUTS | $15

bacon, honey butter
570 cal

GRILLED ASPARAGUS | $15

hollandaise sauce 290 cal
100 cal

CREMINI MUSHROOMS | $15

pan-roasted, fresh thyme
360 cal

FRESH BROCCOLI | $12

simply steamed
80 cal

FRENCH FRIED ONION RINGS | $13

ruth's original recipe
790 cal

DESSERT

CHEESECAKE | $13

creamy homemade cheesecake served with fresh berries

WARM APPLE CRUMB TART | $13

granny smith apples baked in a flaky pastry with streusel crust; served with vanilla ice cream

CHOCOLATE SIN CAKE | $13

flourless chocolate cake blended with espresso

CREME BRULEE | $13

classic creole vanilla custard, topped with fresh berries

BREAD PUDDING WITH WHISKEY SAUCE | $13

our definitive version of a traditional new orleans favorite

CHOCOLATE MOUSSE CHEESECAKE | $13

creamy chocolate mousse on an oreo cookie crust topped with whipped cream

VANILLA ICE CREAM / SEASONAL SORBET | $8

FRESH SEASONAL BERRIES WITH SWEET CREAM SAUCE | $13

a celebration of natural flavors

FRENCH PRESS COFFEE | $4.50 / $8.50

small (2 cups) | large (4 cups)

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. If you have a food allergy, please speak to the manager, chef, or your server before placing your order.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Menu items & pricing subject to change without notice.